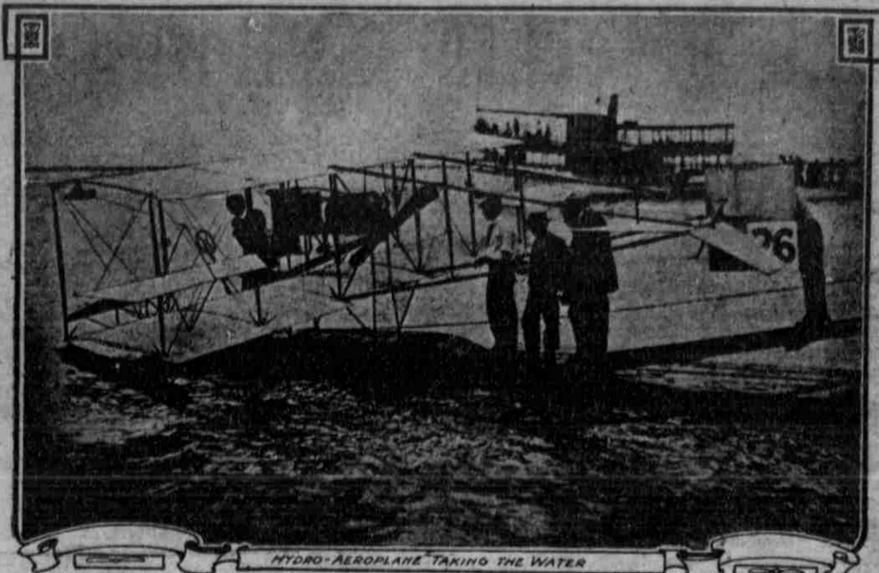


NOVELTY OF THE CHICAGO AVIATION MEET.



HYDRO-AEROPLANE TAKING THE WATER

CHICAGO.—The real novelty of the great aviation meet recently held on the lake front was the Curtiss hydro-aeroplane, operated by Hugh A. Robinson. The machine travels in the air or on the water with almost equal facility. When St. Croix Johnstone fell to his death in the lake, Mr. Robinson in the hydro-aeroplane, reached the wreck within half a minute and could have rescued the unfortunate aviator had he come to the surface.

BRIDE IN DISTRESS

Wanted to Go to Coney Island, but Boarded Albany Boat.

Sympathetic Hudson River Tugboat Captain Took Her Off and Returned Her to "Bridegroom of Few Weeks."

New York.—A woman who described herself as Mrs. J. J. Day of 317 West Ninety-third street intended to go to Coney Island, but didn't go. Instead she would have arrived at Albany, but for the act of a tugboat captain, who took her off the Frank Jones, a Hudson river steamboat, somewhere in the neighborhood of Tarrytown, and returned her safe and sound to what she described as her "waiting husband" and "bridegroom of a few weeks." The real Mrs. Day denied that she had figured in the transfer, and intimated that the woman was a girl friend, who is her guest.

The woman wanted to go aboard one of the Iron Steamboat company's vessels, but failed to realize she was a passenger on board the Frank Jones until Yonkers dove in sight. Then she declared that "hubby" would sit up all night looking for his "bride" in vain and wept very bitterly. Captain Loucks was sympathetic but firm. Signals of distress from the whistle of the Frank Jones brought the Albany, another Hudson river steamboat, alongside in jig time.

"What's the matter? Riot?" asked Captain Post, anxiously leaning over the rail of the Albany.
"No; a bride," replied Captain Loucks through his megaphone. "Thought we were a blooming Coney Island tripper and is afraid hubby will miss her when she's gone."
"Too bad," floated the response across the water; "we are all out of smelling salts. Is there anything else I can do?"
"Why, yes," responded the skipper of the Frank Jones. "If you think of it you might telephone to J. J. Day, at 317 West Ninety-third street, that his wife is taking an unexpected run up to Albany and won't be back till tomorrow."

RUNAWAY BOYS FIND ERROR

Two Pittsburg Lads Get Stranded in Cincinnati and Writes Injunction to All Youths.

Cincinnati.—Frank Heiber and Joseph Lechner of Pittsburg, both aged fifteen, who started out to see the world a few days ago, were found early the other morning sleeping under the Cincinnati & Ohio bridge in Cincinnati. They told the officers that they had come to Cincinnati in a parlor car, and thought they were going to see the entire world. However, their money soon gave out and they were forced to sleep anywhere they could find a place to lie down.

Heiber said his father died last March, and that his mother is very sick. He doesn't know why he left her. The officials will send them both home. Heiber has written the following injunction to all youths:

"Boys—Never leave home. It is the best place on earth.
"If you ever feel the hankering to see the world, ask your home folks what is the best thing to do."

"I started out feeling like a millionaire. I had \$12. I thought that was plenty. They found me sleeping under a railroad bridge.
"That old song, 'There's No Place Like Home,' is the truest song ever written."

Robs Her Own Stocking.
Springfield, O.—Mrs. Nora Jenkins, who kept her savings of \$31 in her stocking, which she wore to bed, arose in her sleep, took the stockings off and taking the money down stairs, buried it in the cellar. It was several days before she found it.

At this critical stage Captain Uster Davis, who was a board the Frank Jones, saw a towboat belonging to the Cornell Towing line, of which he is superintendent. Snatching the megaphone he hailed the tugboat and ordered it alongside. The woman amid cheers and congratulations, was placed on board the tug and returned to Manhattan.

When Mr. and Mrs. Day learned of the report that the passenger had given the name of Mrs. Day, they declared they had both been at home on the day in question. They refused to give the name of the young woman who is their guest, but some of their friends were discussing, amid giggles, the subterfuge of the "bride" who did not want to take a trip to Albany instead of one to Coney.

AIMS TO ABOLISH TROUSERS

Berlin Society of Scholars and Artists Proposes New and Unique Garments—Discard Linens.

Berlin.—A society of seventy persons has been organized in Berlin for the purpose of reforming the style of men's garments. It is composed of persons from all sorts of professions and aims at abolishing trousers, substituting knickerbockers; white coat and waistcoat are to give way to a sort of loose blouse hanging well down to the knees. Linen of all sorts is to be discarded.

The newspapers treat the matter as more or less absurd; and some of them challenge the members of the society themselves to appear in public in the new garb. The Cologne Gazette goes deeper and points out that Germany can have no influence over the world's fashions for men's clothing because of the predominance of the military uniform over civilian clothing here, where even the emperor never lays aside his helmet for a silk hat.
It thinks that the fashion for men's garments will continue to be set at London, for "a popular dandy of London clubland has more influence in setting the fashions than the whole of this society of German scholars, artists and writers."

Alpaca Coat Worn in Paris

Real Summer Weather Works Revolution in Men's Fashions in French Capital—Few of Changes.

St. Louis.—"Whew! It is hot!" One may hear this hundreds of times a day now that Paris has had a taste of real summer weather. I caught a deputy going into the Palais Bourbon with white shoes and looking quite pleased with himself, writes the Paris correspondent of the Globe-Democrat. The golf collar is still to be invented as an adjunct to the French summer costume, but the hummerbund is here, oddly in vogue with wearers protuberant in those parts. The really classic figure is the Frenchman with a black alpaca coat, white linen trousers, a Panama hat with a rakish twist behind, an immense blue tie with white spots, a handkerchief of brilliant hue and design half way out of his pocket, the whole surmounted by a gray cotton umbrella. This venerable type still exists, but is becoming rarer.
The modern Frenchman has taken an inventive turn with his clothes. I am leaving aside the man who has become Anglicized by reason of much reading of tailors' circulars from Bond street, and who take naturally to his flannelette suit in summer—he is the exception, the large exception. The ordinary Parisian, if you produce a hot sun, becomes playful, sartorially, and disports himself in the strangest garb. Sitting opposite to me in my club is a representative specimen, who looks uncommonly like

CELEBRATES DEATH OF KING

American Woman in Paris Gives Dinner in Honor of Mother-in-Law's Demise, Only to Find Error.

Paris.—Many strange things happen in Paris, but the most weird and ghastly expression of novel social entertainments this season was a dinner given by a certain New York woman, celebrating, as she thought, the death of her rich mother-in-law. The lady has been in Paris since the close of the Nice season. Her husband, who does not care for butterfly life society, remains in the villa at Nice.

The other day she received a telegram from her husband, which read: "Mother is dead." Thinking it was the wealthy mother of her husband, she invited friends to dinner, saying she was going to celebrate a new and better era in her life, which the fortune of her mother-in-law would bring. Some of the more sensitive guests rebelled inwardly at the idea, but the dinner went on. Next day the hostess sent apologies to her guests, saying it was not her mother-in-law who had died, but her own mother. The mistake arose by her husband merely repeating a cablegram received for her at Nice.

COUPLE GIVE KISSING SHOW

Large Crowd Gathers and Enjoys Osculations at Plaza Chautauqua—Girl Was Pretty.

St. Louis.—Plaza Chautauqua was aroused soon after the arrival of the steamer Alton, by a volley of smacks. Several men and women ran down to the river and beheld a young woman and a swain in blue serge, sitting close together on the beach. One of his hands was clasped firmly in hers.

With regularity he popped his lips upon hers and each kiss was so vigorous as to be audible. In a few minutes the news spread throughout the resort. Swimming pools and walking paths were deserted and scores of persons flocked to points of vantage.
In reply to jeers the young man cried: "You fellows are only jealous. Don't you wish it were you?" The enraptured pair remained absorbed in one another until it was time to take the steamer back to St. Louis. The girl was a brunette about 22 years old and was prettily dressed. The man seemed a few years older.

Decency in Bathing Suits.

Santa Monica, Cal.—By a vote of the city council the scant bathing suits that heretofore inadequately garbed the forms of men loitering on the sands have been banished from this beach. Men must wear skirts on their surf costumes. The short trunks must be lengthened into trouserettes reaching to the knees, and there must be sleeves.

Furthermore, "bathers" must bathe when they come down to the beach, not merely disport themselves on the sands.

The new order was put through by irate citizens. There was no complaint about the costumes worn by women, although they also are ordered to bathe and not pose. "Spoon-bathing parties" are barred.

Killing Savage Rooster Justified.
London.—The killing of a rooster by a father whose child it attacked was held to be justified by Judge Smith at Atherston county court. Sued by the bird's owner, the father pleaded that he killed the cockerel, which was notoriously savage, as it was attacking his child.

ODD TOTEM POLES IN ALACKA

Made by Indians and the Carving is Often Extremely Grotesque and Fantastic.

Sitka, Alaska.—What are known as totems, or totem poles, are quite common in Alaska territory. Some of these totems are shown in an accompanying illustration.

As a usual thing these totem poles are of Alaska cedar, which is very abundant in the territory. This wood, though of a rather soft and yielding fiber, is fine grained and well adapted to carving. All the totems are made by Alaskan Indians; the carving is done with rather rude, coarse implements, and consequently is of a crude unartistic nature. None of the carv-



Totem Poles Near Sitka.

ing makes any approach to either beauty or the artistic. On the contrary, all of the work is rough and rudely performed.

However, there is an element of the odd and grotesque in all of these carvings, crude though they are. In point of art the work may be compared to the rude paintings of the plains Indians on their skins composing their rude tents or tepees, buffalo robes, etc.

Generally the figures carved on these totems are those representing human beings, particularly the faces, features, etc., all of which are extremely grotesque—and even drolly fantastic in shape and crude expression. Of course the forms of various wild animals, fish and marine creatures, etc., are carved on these pieces of wood. In point of size these totem figures vary from mere toy dimensions, up to very large size. Some of the figures are feet and even yards in length. When large these queer appearing figures are carved out of the solid tree or log and form part of it.

The totems are invariably exposed, like those shown in the illustration, in the streets, along roadways, trails, the seashore and in many other places.

AMERICAN WOMAN IN LONDON

Wife of Diplomat and Writer Prominent in Social Life of Metropolis.

London.—Among the American women who were conspicuous in the London social life of the recent coronation period was Hallie Ermie Rives, the beautiful wife of Post Wheeler. Mrs. Wheeler was a Kentucky girl and is a cousin of Amelia Princess Troubetzkoy, a well-known novelist. She is the author of at least half a dozen novels which proved popular and remunerative. Perhaps her best known book is Satan Sander son.

In 1906 she married Post Wheeler, at that time secretary of the Amer-



Hallie Ermie Rives-Wheeler.

ican embassy at Tokyo, but now secretary of the embassy at St. Petersburg. Mr. Wheeler is an author of ability and has written considerable of interest and value on the Tukudh Indians in the Arctic regions, with whom he spent an extended period of time. For many years Mr. Wheeler was one of the editors of the New York Press and still contributes the well-known paragraphs which appear under the heading "Reflections of a Bachelor."

Couldn't Hold Out.
St. Louis, Mo.—By lying in a bath of hot water 24 hours and being kneaded, Edward G. Bernard stretched himself two inches to get into the fire department. He shrank again and now he's suspended.

The KITCHEN CABINET



THE PILGRIM MOTHERS ENDURED all the hardships the Pilgrim fathers endured and the Pilgrim fathers.

THE ETERNAL QUESTION.

Three meals a day is the endless chain that encircles the housekeeper with the never-ending problem of what to have to eat.

It is not so much the daily duty which dishasters and weighs upon her; but the thought of three meals a day through the years to come smother her with their accumulated weight. The old fable of the clock which refused to work because it had to tick so many times a day, teaches us a deep lesson; the clock was only required to tick one tick at a time. We need not bear the burdens of the future, nor give needless thought to the days to come. "Sufficient unto the day is the evil thereof."

One of the things to be most thankful for is a good appetite, which usually goes with a healthy body. Anybody who finds it necessary to cater to a finicky, fussy appetite certainly needs sympathy, for there is nothing more discouraging to the author of a good meal than the birdlike habit of turning over food and playing with it.

It is to be regretted that the best-intentioned people in the world often have no appetite, and they must be fed and cared for just as well as those who can digest shingle nails.

We must remember to appeal to the eye in preparing dishes and arranging the table. If the eye is pleased the palate usually responds, and things which taste good will be better digested and will consequently better build up the body and repair waste.

We learn that a mixed diet is not only pleasanter but actually necessary for our best, as is proven by the variety of foods that a wise Providence provides for us.

Oily fish and pork are accompanied with lemon and apple sauce, not only because it appeals to the taste, but because the oil needs the acid to aid in its digestion. We find that lamb served with mint sauce, roast goose with onions and sage are not combinations following a fancy, but because it was discovered that the richness of these foods is modified by the sauces. So it is well to remember that it is not wise to neglect these accessories when serving such foods.

People past middle life will find that the general health will be improved if they eat less, drink more, worry less and play more.



LEASURE and revenge Have ears more deaf than adders to the voice Of any true decision.—Shakespeare.

LEFT-OVER PROBLEMS.

When any bits of vegetables are left over, if in a white sauce, they may be washed off and the vegetables added to a potato salad. Beets, string beans, peas, green corn, tomatoes, and in fact almost any vegetable improves the potato salad. It is wise not to have too many colors, like carrots and beets, as the two do not look well together.

Any bits of cold left-over meat may be put through the meat chopper, seasoned, mixed with a little salad dressing and used for sandwich fillings.

A sponge cake pudding is a dessert which will fill a long-felt want. Cut the cake in slices and between each layer place a layer of sliced dates with the stones removed. Pour over all a custard made of two cups of milk, the yolks of two eggs, half a cup of sugar and a teaspoonful of flavoring. Bake twenty minutes or until the custard is set, and spread over the top a meringue made with the whites of the eggs and half a cup of sugar. Bake until brown.

The aim of every housekeeper is to have no waste, and to be able to serve the left-overs in such an attractive manner that they do not announce themselves as left-overs, but a dish peculiarly pleasant, which makes one long for more.

A delicious pudding sauce is one that needs no preparation at the time of using. Just slice rich juice poured over the blanc mange or any simple pudding, and if there are always a few bottles of grape juice on the shelves of the fruit closet and some cake in the box, a dessert may be quickly prepared.

When there are only a few stalks of celery and not enough for a meal, stuff the stalks with cream cheese seasoned with paprika, Worcestershire sauce and salt. The cheese may be tinned a delicate green if desired. Chill and serve as a relish with the dinner.

Nut Roast.—Take two cups of bread crumbs, one cup of walnuts chopped fine, and a cup of celery chopped; add two eggs well beaten, salt and pepper to taste and cream enough to moisten, and make into a loaf. Bake in a pan with a small amount of water in which has been added a little butter. Bake occasionally and cook an hour.



THEY are as sick that surrent with too much, As they that starve with nothing.—Shakespeare.

THE WHOLESOME TOMATO.

The tomato is such an appetizing fruit vegetable, if one could call it so, also it has the reputation of being a good tonic for the liver. When one finds the skin producing brown liver spots, it is time to give the sluggish liver a jog. Tomatoes may be put up and served in such a variety of ways that a housewife who has a few dozen cans is independent. She may have soup, pickles, catsup, preserves, to any nothing of the numbers of dishes to be made in combination with other vegetables.

A small family, if fond of the vegetable, will consume sixty quarts and then not have enough. Fill all your empty jars with the tomatoes, using only a little salt, and when thoroughly scalded seal in well sterilized cans. They keep as fresh as the day they are put up if the rubbers are new and the cans screwed tight.

One good housewife makes catsup as she needs it by adding the spices and pepper to canned tomatoes.

For preserving tomatoes the small yellow one is the most satisfactory, adding lemon in slices, removing the seeds. Weigh the fruit and add to a pound of the tomatoes three-quarters of a pound of sugar, cooking slowly until the tomatoes look transparent.

One cause for failure in canning tomatoes is that often they are over-ripe. Perfectly sound, well ripened tomatoes if put up in air tight jars will keep for several years.

A dozen well-cared for tomato plants will produce enough fruit to supply the table and have some to put up, besides having plenty of green ones for pickling and chow-chow after the frost comes.

The following is a very excellent chili sauce recipe:

Peel and chop twenty-four large ripe tomatoes; chop six green peppers and four onions. Put into a kettle with three tablespoonfuls of salt, eight tablespoonfuls of brown sugar and a cup of vinegar; cook slowly one hour. Then put into bottles and seal.



LEASURE and revenge Have ears more deaf than adders to the voice Of any true decision.—Shakespeare.

HOUSEHOLD HINTS.

A pair of sleeves to slip over a good gown with a large apron will allow one to safely get a meal in a best dress.

When putting down the stair carpet, a great deal of the wear can be saved by first tacking down pieces of old comforters or bed quilts, cut not quite the width of the carpet. This saves buying carpet paper or padding made for the purpose.

When putting up curtains, if the windows are close to the floor, put the curtain poles up a foot or more above the window, and when the curtains are hung the space is covered and you have windows with a much greater height, in appearance.

If plants are ever frozen or frost-bitten, sprinkle well with cold water and put in a dark place, well covered. They will often be entirely restored in a few hours.

When making soup for immediate use and the fat is removed, use a piece of ice. The fat will quickly harden in it and it can be easily removed.

Have your kitchen table covered with zinc and save the time used in scrubbing for other and better things. Slip the hand in a paper bag when polishing the kitchen stove. The hands will be saved and the bag may be burned.

When food has cooked on in any granite dish, put a little washing soda in it.

For callouses and corns on the foot use surgeon's plaster, which comes in a small aluminum box and will last a long time. Cut a piece to fit the tender spot and wear one all the time. It keeps the corn soft and it is then easily removed.

Keep old ribbons and pieces of velvet from last season's hats, and you may often find use for them in facings for dresses and even for trimmings if not faded.

Very pretty corset covers may be made of lingerie waists, by cutting down the neck and trimming the arm hole after removing the sleeve.

Use a quart of water for each pound of meat in making soup.

Nellie Maxwell.

Dog Days.

Dog days is the name applied to the heated season of the year at the time of the heliacal rising of Sirius, the dog star; that is, the time when it rose just before the sun. They usually lasted for about 40 days. We still retain the expression of dog days as applied to the hottest season of the year, but owing to the procession of the equinoxes it is no longer the time of the heliacal rising of the dog star.